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FRESH PORK CHART
IDENTIFICATION
WHOLESALE AND RETAIL CUTS
U.S. DEPARTMENT OF AGRICULTURE
BUREAU OF AGRICULTURAL ECONOMICS
DIVISION OF LIVESTOCK, MEATS AND WOOL



WHOLESALE CUTS - PERCENTAGE OF CARCASS

1 - HIND FEET	1.00%	7 - BRISKET	2.25%	12 - JOWL BUTTS (TRIMMED)	2.25%
2 - HAMS	19.00	8 - PICNIC	7.50	13 - BONELESS BUTT	3.05
3 - CLEAR BELLIES	16.50	9 - N.Y. STYLE SHOULDER	16.00	13 - BOSTON BUTT	5.20
4 - PORK LOINS	12.75	10 - NECK BONES	.95	14 - LOIN BUTT	4.00
5 - SPARE RIBS (F.S.)	2.50	11 - PICNIC BUTT	3.02	15 - FORE FEET	.92
6 - SPARE RIBS (H.S.)	1.50	12 - JOWL BUTTS (UNTRIMMED)	3.75	16 - LEAF FAT	3.52

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DISTRIBUTED COURTESY
NATIONAL LIVE STOCK AND MEAT BOARD
407 SOUTH DEARBORN STREET
CHICAGO, ILL.



PORK CUTS AND THEIR USES

Description	Cut	Characteristics of Cut	Uses	Extra Edible Parts and How Prepared
Pork should be fine grained and firm. Lean from young animal is nearly white; from an older animal is rose color. The fat is white and not so firm as that of beef.	Feet	Bone, skin, not much meat, but this is delicate	Stews, boiling, frying, pickled	Heart— Baked, braised
	Hams	Solid meat, little bone	Fresh—steaks, roasts Smoked—baking, broiling, boiling	Kidney— Sautéd, stewed
	Fat back	Mostly fat, used for salt pork	Sautéd, combined with other foods	Liver— Sautéd, baked
	Bacon	Fat and lean	Broiled, panbroiled	Tongue— Boiled, braised
	Loins	Tender, lean meat	Roasts, chops	Tail— Boiled, braised
	Picnic shoulder	Well flavored, mostly lean meat	Fresh—roasted Smoked — cooked like ham	Ears and snout— Boiled, stewed
	Butts	Cut from top of shoulder and jowl	Fresh -- steaks, roasts May be cured like ham	Lungs— Baked, en casserole
	Spareribs	Lean and fat, good flavor	Baked, boiled	Brains— Sautéd, scrambled
	Tenderloin	Lean, tender, no bone	Broiled, pan broiled, sautéd, baked, braised	Jowl— Boiled
	Fat	One-tenth to one-third hog carcass made into lard	Frying, shortening	Head— Boiled for head cheese

TIME-TABLE FOR COOKING PORK

Cut	Broiled or Panbroiled	Roasted or Baked	Boiled	Braised
Bacon, Salt Pork Sliced Large piece	3-5 min.		1-1½ hr.	
Ham (smoked) ¼ in. thick 1 in. thick Whole	3 min. 8-10 min.	45 min.-1 hr. after boiling	20 min. per pound	
Ham (fresh)		30 min. per pound + 15 min.		
Loin		30 min. per pound + 15 min.		
Spareribs		30 min. per pound + 15 min.		
Crown roast		2 hr.		
Chops	15-25 min.			
Tenderloin	15 min.	1 hr.		50 min. to 1 hr.
Suckling Pig		3-3½ hr.		45-50 min.

